



CHRISTMAS DINNER MENU

SERVED 3PM TO 9PM

FIRST COURSE

Wild Mushroom Bisque
Basil Oil, Asiago Croutons

OR

Organic Baby Spinach Salad
Shaved Red Onions, Sweet Cranberries, Candied Pecans, Goat Cheese

SECOND COURSE

Horseradish Crusted Black Grouper
Roasted Beet Puree, Fried Potato Strings, Broccolini

OR

Shrimp and Lobster Penne
Tomatoes, Onions, White Wine Garlic Cream Sauce, Fresh Shaved Parmesan

OR

Char Grilled Filet Mignon
Roasted Garlic Mashed Potatoes, Grilled Asparagus, Truffle Demi

OR

Butternut Squash Risotto
Caramelized Onion, Baby Spinach, Fresh Herbs

THIRD COURSE

Molten Chocolate Lava Cake
Vanilla Bean Ice Cream

OR

Vanilla Bean Crème Brulee

OR

Key Lime Pie
White Chocolate Mousse, Served Frozen

\$62 PER PERSON
MENU AVAILABLE WITH WINE PAIRINGS \$85